



FLOUR CITY PASTA

PUMPKIN FETTUCCHINE WITH SLIVERED ALMONDS & SAGE IN BROWN BUTTER

Ingredients:

1lb. pumpkin fettuccine cooked al dente (about 8 minutes).
1 stick of unsalted butter
½ cup of slivered almonds
4-6 sage leaves chopped in thin strips
Salt & pepper to taste
Grate Parmesan Reggiano over

Directions:

1. While the pasta is cooking melt the butter in a medium skillet.
2. Add the almonds and cook over medium high heat stirring frequently until the butter just begins to brown.
3. Add the sage and turn down heat to medium.
4. Drain the cooked pasta and serve with the almond, sage butter sauce
5. A sweet cheese can be grated over the top of the dish as well.

Pasta Ingredients: Organic Durum Semolina, Water, Organic Pumpkin, Organic Cinnamon, Organic Nutmeg, Organic Allspice, Natural Wheat Protein, Water